



has been preparing and serving authentic Thai and Malaysian Cuisine for over 20 years.

Our use of indigenous spices and preparation techniques ensure that the dishes served to you at our restaurants are truly authentic.

From Appetizers to Desserts, we welcome you to sample dishes from one or both countries. Our critics have, and here's what they have to say:

Readers Choice Award Winner 2008

- *Eye Weekly*

Readers Choice Award Winner 2000

- *Toronto Sun*

“Spare the wallet and spoil the diner”

- *Toronto Life*

“Best Pad Thai in Toronto”

- *Chef's Showcase, Toronto Star*

“Best Thai Restaurant in North Toronto”

- *North Toronto Post, 1994, 1995, 1996, 1997, 1999, 2000, 2001, 2002, 2003, 2005 and 2006*

APPETIZER

- A1. **PHO PIA PHAK: Vegetable Rolls (2 per order)** \$3.75
Glass Noodles with Vegetables wrapped in Thai Pastry with Thai House Sauce
- A2. **PHO PIA TOD: Thai Spring Rolls (2 per order)** \$3.75
Glass Noodles, Chicken, Mushroom, Carrot wrapped in Thai Pastry with Thai House Sauce
- A3. **PHO PIA SOD: Thai Cold Spring Rolls (2 per order)** \$4.95
Fresh Rice Paper Rolls stuffed with Chicken, Egg, Cucumber, Sweet Peppers, Carrot and served with Thai House Sauce
- A4. **HAE KUN: Shrimp Rolls (2 per order)** \$4.95
Shrimp, Glass Noodle, Carrots wrapped in Thai pastry with Thai House Sauce
- A5. **SATAY** \$5.25
Two Skewers of Marinated Chicken, Beef, Lamb, Scallop, Crab, Squid or Bean Curd Grilled on Bamboo Skewers with Dipping Peanut Sauce
- A6. **GOONG SATAY: Shrimp Satay** \$5.75
Two Skewers of Grilled Shrimp served with a Special Peanut Sauce
- A7. **PLA MEUK TOD: Calamari** \$5.75
Tendrils of Squid, Deep-fried and served with Special House Sauce
- A8. **MEE KROB: Crispy Rice Noodles** \$5.25
Crispy Fried Special Thai Rice Noodles with Sweet and Sour Sauce, with Minced Shrimp, Chicken
- A9. **KANOM PANG GOONG: Thai Toast** \$5.75
Special Fried Bread with Ground Chicken, Shrimp and Egg, served with Thai Cucumber Salad
- A10. **KRATHONG THONG: Golden Baskets (4 pieces)** \$5.25
Deep Fried baskets filled with Spiced Chicken, Bamboo Shoots, Carrots and Thai Herbs
- A11. **HOUSE PLATTER** \$9.95
Spring Roll, Cold Spring Roll, Chicken Satay, Shrimp Satay, Calamari, and Golden Basket
- A12. **TODMUN RUAMMID TALAY: Spicy Seafood Croquette** \$7.75
Hot and Spicy Fish Cake with Crab Meat and Shrimp, Deep-Fried and served with Thai Cucumber Salad
- A13. **POO CHA: Soft Shell Crab** \$8.95
Deep Fried Crabs on a bed of lettuce with sweet Tamarine sauce
- A14. **PEEK GAI TOD: Fried Wings** \$7.45
Fried Wings on a bed of lettuce in sweet Tamarine sauce

SOUP

- S1. **TOM YAM HED: Thai Mushroom Soup** \$5.25
Fresh Mushrooms with Coconut Milk served with Lemon Grass, Lime Juice, and Chili, served piping hot
- S2. **TOM YAM GOONG: Lemon Shrimp Soup** \$5.75
Tiger Shrimp with Lemon Grass, Lemon Juice, Mushrooms, Chili and Coriander
- S3. **TOM YAM GAI: Thai Lemon Chicken Soup** \$5.25
Tender Chicken with Lemon Grass, Lime Juice, Mushrooms and Chili
- S4. **TOM YAM PAK: Vegetable Soup** \$5.25
Fresh Vegetables with Mushroom, Tofu, Lemon Grass, Lemon Juice, Chili and Coriander
- S5. **TOM KHA GAI: Coconut Chicken Soup** \$5.75
Chicken with Coconut Milk, Lemon Grass, Mushroom, Lemon Juice, Galangale and Chili served piping hot
- S6. **THAI HOT AND SOUR SOUP** \$5.25
Chicken, Tofu, Bamboo Shoots, Chinese Mushrooms and Carrots. Vegetarian version available
- S7. **POH TAK: Thai Seafood Soup** \$5.95
Scallops, Crab, Shrimp and Squid with Lemon Grass, Mushrooms, Chili and Lemon Juice
- S8. **GAENG LIANG FAK TONG: Pumpkin & Chicken Coconut Soup** \$5.95
Chicken with Cocunut Milk, Lemon Grass, Pumpkin, Lemon Juice, Chili and Coriander

SALADS

- L1. **YAM MAMUANG: Fresh Green Mango** \$6.25
Fresh Green Mangos served with Ground Chili, Baby dried Shrimp and Peanuts
- L2. **YAM GOONG: Shrimp Salad** \$6.95
Steamed Shrimp marinated with Spicy Tamarind Sauce, Lime Juice, Shallots, Peanuts and Mint Leaves
- L3. **YAM TALAY: Seafood Salad** \$7.25
Scallops, Shrimp, Squid and Crab marinated with Spicy Tamarind Sauce, Mint Leaves, Shallots and Nuts
- L4. **YAM WOON SEN: Glass Noodle Salad** \$6.25
Bean Threads served with chopped Chicken, Shallots , Chili and Peanuts
- L5. **YAM YAI: Thai Vegetable Salad** \$5.75
Bean Sprouts, Lettuce, Tomatoes, Onions, Tofu, Mango and Cucumber tossed in our House Dressing
- L6. **SOM TAM: Papaya Salad** \$6.25
Shredded Fresh Green Papaya mixed with sliced Tomatoes, Green Beans, Carrots, Chili, Peanut, Dried Shrimp and Lime Juice
- L7. **YAM MANUANG GAI: Grilled Chicken Salad**..... \$7.95
Grilled Chicken tossed with Fresh Green Mangoes and nuts
- L8. **GADO GADO KETAM: Malaysian Salad**..... \$5.25
Crabmeat, Thinly Sliced Cucumber, Beansprouts, Tofu, Thin Rice Noodles, assortment of Fresh Garden Greens and topped with Egg, Shrimp Crackers and Peanut Sauce.

RICE

- R1. **KHAO PHAD GAI** \$7.95
Thai Fried Rice with Chicken, Eggs and Vegetables
- R2. **KHAO PHAD GOONG** \$8.45
Thai Fried Rice with Tiger Shrimps, Eggs and Vegetables
- R3. **KHAO SUEY** \$1.45
Steamed Rice
- R4. **KHAO PHAD KRAPHAO** \$8.45
Rice with Sweet Basil Leaves, Choice of Shrimp, Beef or Chicken
- R5. **KHAO PHAD SUPAROD** \$8.95
Thai Fried Rice with Chicken, Pineapple, Shrimp, Cashew Nuts and Vegetables
- R6. **NASI GORENG**..... \$8.95
Traditional Malay Village Style Fried Rice with Chicken, Shimps, Tomatos and Onions
- R7. **KHAO MUN** \$1.95
Rice steamed in Coconut Milk

NOODLE

N1. PAD THAI	\$8.45
<i>Thai Rice Noodle with Tiger Shrimps, Tender Chicken, Tofu, Eggs, Tamarind Sauce, sprinkled with Roasted Peanuts served with Fresh Bean Sprouts and Lime. Vegetarian version available</i>	
N2. THAI SPICY NOODLE	\$9.25
<i>Rice Noodle with Basil Leaves, Sweet Peppers, Onions and Hot Chillies, choice of Beef, Pork, Chicken or Tofu</i>	
N3. RADNAR TALAY	\$9.75
<i>Fried Rice Noodle with Chicken, Shrimp, Squid and Chinese Broccoli in Oyster Sauce</i>	
N4. CURRY LAKSA : Malay Coconut Curry Noodle Soup	\$9.25
<i>Malay Noodle Soup in spicy coconut curry broth with Chicken, Shrimp, Tofu and Garden Vegetables</i>	
	<i>with Seafood.....</i> \$9.95
N5. PHAD WOON SEN	\$9.45
<i>Stir Fried Glass Noodles with Chicken, Shrimp, Eggs, Sweet Peppers and Onions</i>	
N6. MEE SOTO UDANG (Soup)	\$12.45
<i>Sauteed Onions, Garlic and Ginger in a rich Chicken Broth, with Shrimps, Thin Rice Noodles and a fresh assortment of Vegetables of the Day.</i>	
N7. MEE GORENG: Oodles of Noodles	
<i>Fresh Stir Fried Yellow Noodles with your choice of Marinated Meat or Seafood, mixed with an assortment of Fresh Garden Greens. Tofu and Beansprouts garnished with Fresh Green Onions, Lime and Egg, served with a bowl of Peanut Sauce.</i>	
<i>Shrimp.....</i>	<i>\$12.75</i>
<i>Scallops.....</i>	<i>\$10.75</i>
<i>Lamb.....</i>	<i>\$11.75</i>
<i>Squid</i>	<i>\$10.75</i>
<i>Crabmeat</i>	<i>\$10.75</i>
<i>Chicken.....</i>	<i>\$10.75</i>
<i>Beef.....</i>	<i>\$10.75</i>
<i>Seafood.....</i>	<i>\$12.75</i>
<i>Beancurd</i>	<i>\$10.25</i>
<i>Plain Noodles</i>	<i>\$5.95</i>
<i>Add a curry flavour to your noodle entree for \$1 more.</i>	

SATAY

Y1. SATAY SKEWERS	
<i>Four Skewers of tasty Meat or Seafood marinated with unique fragrant spices prepared in traditional Malaysian style. Served with Stir Fried Fresh Mixed Vegetables and Delicious Peanut Sauce. Your choice of Steamed Rice or Grilled Pita Bread.</i>	
<i>Shrimp.....</i>	<i>\$13.25</i>
<i>Scallops.....</i>	<i>\$11.75</i>
<i>Lamb.....</i>	<i>\$12.75</i>
<i>Squid</i>	<i>\$11.25</i>
<i>Crabmeat</i>	<i>\$11.25</i>
<i>Chicken.....</i>	<i>\$10.75</i>
<i>Beef.....</i>	<i>\$11.75</i>
<i>Beancurd</i>	<i>\$10.25</i>
Y2. COMBINATION SATAY: Eight Skewers of Satay	\$16.75
<i>One each of the above served the same as above</i>	
Y3. SATAY DEALITE: Four Skewers of Satay	\$12.95
<i>One each of Chicken, Beef, Shrimp & Crab served the same as above</i>	
Y4. SATAY ROLL: Two Rolls	\$11.95
<i>Tasty Chicken Breast marinated in traditional spices, wrapped in homemade Satay Bread with Sauteed Onions, and Garden Fresh Cucumber. Served with Salads and Peanut Sauce.</i>	

BEEF

- B1. NUER NUM MUN HOY: Beef in Oyster Sauce** \$9.95
Tender Beef with Oyster Sauce marinated in Thai Wine with Mushrooms, Onions and Sweet Peppers
- B2. NEUR NAM TOK: Spicy Beef Salad** \$9.95
Spicy Broiled Beef with Onions, Mint Leaves, Lime Juice and Nuts
- B3. NUER PHAD KRAPHAO :Beef with Basil and Bamboo Shoots**..... \$9.95
Beef with Bamboo Shoots, Garlic, Onion, Sweet Peppers and Basil Leaves
- B4. PANANG NUER: Beef Curry** \$9.95
Sliced Beef in Thick Red Curry Sauce with Long Beans
- B5. NUER YANG: Thai Beef Steak** \$12.95
Grilled Beef marinated with special Thai Spices, Garlic and Pepper served with Thai Chili Garlic Sauce
- B6. KANG PED NUER: Spicy Beef** \$9.95
Stir Fried Tender Beef in Hot Chili Sauce with Bamboo Shoots
- B7. KAENG MASAMAN NUER: Yellow Beef Curry** \$9.95
Curried Beef with Potatoes in Thick Yellow Curry Sauce
- B8. NUER PHAD PRIK: Spicy Crispy Beef** \$9.95
Crispy Beef with Sweet Peppers, Onion and Chili

CHICKEN

- C1. GAI YANG: Marinated Grilled Chicken** \$9.95
Chicken marinated with Garlic and Special Thai spices grilled and served with Thai Chili Garlic Sauce
- C2. GAI PHAD MAMUNG HIMAPANT: Cashew Nut Chicken** \$9.95
Sauteed Sliced Chicken Breast with Roasted Cashews, Sweet Peppers, Onions & Dried Chili
- C3. GAI PHAD KRAPHAO: Basil Chicken** \$9.95
Chicken with Sweet Pepper, Onion, Chili Peppers and Sweet Basil Leaves
- C4. GAI PHAD KHING: Ginger Chicken** \$9.95
Sliced Chicken Breast with Shredded Ginger, Mushrooms, Long Beans and Onions
- C5. KAENG KHIAO WAN GAI: Green Chicken Curry** \$9.95
Chicken in Green Curry Sauce, Coconut Milk, Vegetables and Basil leaves
- C6. PANANG GAI: Chicken Curry** \$9.95
Chicken in thick red Curry Sauce, Coconut Milk and Long Beans
- C7. PAD PED GAI: Chili Garlic Chicken** \$9.95
Stir Fried Chicken with Onions in a Chili Garlic Sauce
- C8. LEMON GRASS CHICKEN** \$9.95
Chicken Breast with Lemon Grass, Garlic and Sweet Chili Sauce
- C9. MANGO CHICKEN** \$9.95
Sauteed Sliced Chicken Breast with Sweet Peppers, Onion, Mangoes and Dried Chili
- C10. GAI PHAD NAMMAN: Stir fried Chicken in bean sauce** \$9.95
Sauteed Sliced Chicken Breast with Garden Vegetables in Spicy Bean Sauce
- C11. GAEN PANANG GAI: Peanut chicken curry**..... \$9.95
Savoury Chicken Curry with roasted peanuts and pineapple
- C12. OKRA SAMBAL**..... \$9.95
Stir Fried Okra with Minced Chicken and Shrimp in Dry Belacan Shrimp Paste
- C13. CURRY AYAM: Malay Chicken Curry** \$10.75
Mild Malay Chicken Curry cooked in rich Coconut Milk and Traditional Malaysian Spices. Served with Roti Canai

PORK

- P1. PHAD PRIK MOO: Spicy Pork \$9.45
Spicy fried Pork with Red Chili Sauce and Bamboo Shoots
- P2. MOO PHAD KRAPHAO: Basil Pork \$9.45
Pork with Garlic, Onions, Chili, Sweet Peppers and Basil Leaves
- P3. MOO KRATIAM: Garlic Pork \$9.45
Sauteed Pork with Garlic and Sweet Peppers in Garlic Lime Sauce
- P4. KAENG PHED MOO KAO POAD ORN: Pork in Red Curry \$9.45
Pork in Thick Red Curry Sauce with Coconut Milk & Baby Corn

VEGETABLES

- V1. PAD PAK RUAM: Mixed Vegetables \$8.45
Stir Fried Vegetables with Snowpeas, Green & Red Pepper, Broccoli, Carrot and Baby Corn
- V2. PHAD KA NA \$7.95
Stir Fried Chinese Broccoli with Oyster Sauce
- V3. KAENG PHED PAK: Vegetable Curry \$8.75
Garden Vegetables with Tofu in Green Curry Sauce
- V4. PHAD MAKUER YAOW: Thai Style Eggplant \$8.25
Stir Fried Spicy Eggplant with Sweet Basil Leaves and Chili Sauce
- V5. TOFU CURRY \$8.75
Tofu, Eggplant and Long Beans in Red Curry Sauce
- V6. MAKUER YAOW SIAM: Eggplant Siam Style \$9.75
Stir fried eggplant with minced Chicken & Shrimp in Spicy Bean Sauce
- V7. TOFU GORENG..... \$9.75
Marinated grilled Beancurd, Stir Fried Fresh Assorted Vegetables served with Steamed Rice and Peanut Sauce.

SEAFOOD

- F1. PANANG GOONG: Shrimp Curry \$10.45
Shrimps in Red Curry Sauce with Long Beans
- F2. GOONG PHAD KRAPHAO: Basil Shrimp \$9.95
Shrimps with Garlic, Onions, Chopped Chili, Sweet Peppers and Sweet Basil Leaves
- F3. GOONG KRATIAM: Garlic Shrimp \$9.95
Sauteed Shrimp with Garlic and Ground Pepper accompanied with Garlic-Lime Sauce
- F4. PLAMEUK PHAD PRIK: Basil Squid \$9.75
Squid with Hot Pepper Sauce with Garlic, Sweet Peppers, Onions, Basil Leaves and Chopped Chillies
- F5. PLA TOD: Spicy Fish \$9.95
Deep-Fried Fish Fillet stir fried in Red Chili Sauce and Bamboo Shoots
- F6. PLA PREOW WAN: Sweet and Sour Fish \$10.45
Deep Fried Fish Fillet with Pineapple, Sweet Peppers, Onion and Bean Sprouts
- F7. KAENG KHIAO WAN GOONG: Shrimp in Green Curry \$10.45
Shrimp in Green Curry Sauce, Coconut Milk, Vegetables and Basil Leaves
- F8. KAENG KHIAO WAN TALAY: Seafood in Green Curry \$10.95
Shrimp, Crab, Scallop, Squid and Mussels with Garden vegetables in Green Curry Sauce
- F9. PANANG TALAY: Seafood in Red Curry \$10.95
Shrimp, Crab, Scallop, Squid and Mussels with Long Beans in Red Curry Sauce
- F10. PHADNAM MAN TALAY: Stir Fried Seafood in Bean Sauce..... \$10.95
Stir Fried Shrimp, Crab, Scallop, Squid and Mussels with Garden vegetables in
- F11. UDANG SAMBAL : Sambal Shrimp in Chilli Paste \$10.95
Fried Shrimp with Diced Sweet Peppers, Onion and Tomatoe in Shrimp & Chillie Paste Sauce
- F12. SAMBAL FISH : Sambal Fish in Chilli Paste \$9.95
Fried Fish Fillet with Diced Sweet Peppers, Onion and Tomatoe in Shrimp & Chillie Paste Sauce

DESSERTS

D1. DEEP FRIED BANANAS	\$4.95
D2. STICKY RICE WITH MANGO	\$4.75
D3. ICE CREAM	\$3.95
D4. PISANG GORENG: Banana Fritters	\$5.45
<i>with Ice Cream</i>	\$6.45
D5. LYCHEES or RAMBUTAN	\$5.95

DRINK

E1. SOFT DRINKS	\$1.95
E2. COFFEE OR TEA	\$1.50
E3. GREEN TEA	\$1.25
E4. ICED TEA	\$2.45
E5. TROPICAL FRUIT JUICE	\$2.95
E6. THAI ICED COFFEE	\$3.75
E7. SHIRLEY TEMPLE	\$2.25
E8. NON-ALCOHOLIC COCKTAILS	\$3.75

Beer

Domestic	\$3.75
Premiums	\$4.25
Imported	\$4.95
Thai/Malay	\$5.25

Liquor 1 oz.

Rye	\$4.25
Scotch	\$4.25
Gin	\$4.25
Rum	\$4.25

Wine List

White Wine

Mommessin Export	\$25.50
Mediterranean Chardonnay	\$27.50
Inniskillin Reisling	\$28.50
Lindemans Sauvignon Blanc.....	\$29.75

Red Wines

Mommessin Export	\$25.50
Lindemans Shiraz	\$29.75
Chateaufort du Pape	\$39.00
Deakin Merlot	\$28.50

May We Suggest - House Wine, Carafe of Wine, Red or White

Litre	\$22.25	Half Litre	\$12.75
Glass	\$5.45	Sake (Carafe)	\$7.75

Sangria

By the jug	\$21.95	Half jug	\$12.25
Apéritif 2oz.	\$4.75	Cognac & Brandies 1 oz.	\$5.75
Dry or Sweet Vermouth		Courvoisier V.S.	
Harvey's Bristol Cream		Rémy Martin V.S.O.P.	
Sandeman Port		Metaxa	
Dry or Sweet St. Raphael		Bisquit Dubouché	
Dry or Sweet Dubonnet			
Liqueurs 1 oz.	\$4.95	Cocktails (min. 1 oz.)	\$5.25
Anisette		Black Russian - Bloody Mary - Bloody Caesar	
Crème de Menthe		Long Island Iced Tea - Martini - Manhattan	
Drambuie		Singapore Sling - Tom Collins - Screwdriver	
Grand Marnier			
Southern Comfort			
Tia Maria			